

March 2016

## **ProCera<sup>®</sup>: 25 years of technical experience**

**For more than 25 years, Procudan have offered a broad selection of high performing flexible cheese waxes – since 2010 promoted under the label of ProCera<sup>®</sup>.**

ProCera<sup>®</sup> Cheese Wax is a natural, reliable protection for hard and semi-hard cheeses. ProCera<sup>®</sup> secures perfect ripening conditions and provides a unique way to market the cheese and create special features aimed at end-consumers. With 115 years of dairy sector experience Procudan assure a state of the art quality and technical support.

The ProCera<sup>®</sup> assortment covers the following categories:

### **ProCera<sup>®</sup> Basic**

- The all-round cheese wax applicable to a broad range of cheeses
- Creates protection and supports in preventing mould formation

### **ProCera<sup>®</sup> Finish**

- The transparent coating for cheeses covered in aluminium foil or on top of your labels
- Emphasizes colours and decorations ensuring optimum marketing

### **ProCera<sup>®</sup> Colour**

- The specially designed, coloured wax providing strong marketing appeal
- Easily cuttable, leaving no cracking edges or colour stripes

### **ProCera<sup>®</sup> Peel**

- The two component, easily removable coating
- Strong marketing appeal and easy end-user consumption of cheeses

### **ProCera<sup>®</sup> Seal**

- The solid sealing wax, resealing the coating after sample taking
- Direct applicable without pre-melting or other pre-treatments

### **ProCera<sup>®</sup> Special**

- The high performing custom-tailored cheese wax
- Unique solution for unique cheeses

